

[54] **METHOD FOR PRODUCING AROMATIZED MICROPOROUS SUBSTRATES**

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### Related U.S. Application Data

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[58] Field of Search ..... **426/424, 594, 596, 599, 426/650, 651, 388, 426; 34/9**

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[57] **ABSTRACT**

Microporous particles of vegetable material are obtained by spraying an aqueous solution of a vegetable material into an anhydrous solvent, such as ethanol or by boiling particles of spray dried vegetable material in these solvents.

**6 Claims, No Drawings**